

## Tabañoero Turkey & Gravy

You've asked. We've answered. We've been hard at work creating the most delicious Tabañoero Turkey recipe you could image, right in time for Thanksgiving! Think it's too good to be true? Think again. Get your taste buds ready, because this bird is mouth watering.



### Ingredients:

- 20 lb Turkey (defrosted)
- 5 Cups Maple Syrup
- 3 Cups Apple Juice
- 3 Cups Tabanero
- 1 Tsp Salt
- 1 Tsp Pepper
- 2 Tbsp Rosemary
- 2 Whole Cinnamon Sticks
- 4 Red Apples
- 2-3 Sprigs Rosemary
- 3 Tsp Corn Starch
- 1 Turkey Roasting Pan
- Cooking Thermometer

- Cooking Syringe

## **Turkey Prep:**

### **Tabañoero Turkey Marinade**

In large mixing bowl, add 2 cups Maple Syrup and whisk in 1 cup Tabañoero. Sprinkle 1 tsp Salt and 1 tsp Pepper. Add 1 tbsp Rosemary. Mix well. In roasting pan, coat turkey evenly with a brush.

Using a small bowl, mix 2 cups Maple Syrup and 1 cup Apple Juice. Fill syringe with the mixture and inject into each breast and leg. Make sure to pull the needle back and adjust entry paths so that the mixture is evenly spread throughout the turkey. Take remaining marinade and pour over turkey. Marinate in refrigerator overnight, turning every 6 hours to evenly coat.

### **Glaze, Sauce & Stuff (before putting your turkey in the oven)**

In small mixing bowl, combine ½ cup Maple Syrup and ½ cup Tabañoero & mix well. Using a glaze brush, coat turkey evenly. (Save the left over to glaze Turkey while cooking.)

In medium bowl, mix ½ cup Maple Syrup, 2 cups Apple Juice and 1 tbsp Rosemary. Mix well and pour into roasting pan around turkey. Add 2 cinnamon sticks into roasting pan.

Cut 4 Apples into slices, discarding seeds and core. Stuff Apple slices into turkey cavity. Add sprigs of Rosemary into cavity with apple slices. (You can substitute the apples for your favorite stuffing recipe)

### **Cooking Instructions:**

Preheat oven to 325 degrees. Place Turkey into the oven with a cook time of 20-30 minutes per pound of turkey (approximately 5-7 hours depending on size). Every 40 minutes, brush turkey with Tabañoero / Maple Syrup Glaze to prevent burning.

Check browning of turkey. When the turkey is an even golden brown color, remove from oven. Tent turkey with aluminum foil to prevent burning. Place turkey back in to the oven. Remove when turkey is 180 degrees (use thermometer to check temperature and make sure to take it out as soon as it reaches 180 degrees so the turkey doesn't dry out).



Wait 20 minutes to carve! Use this time to make the Tabañoero Gravy which is the key component of this recipe!

### **\*\*Tabañoero Gravy:**

Take 2 cups of drippings from the turkey pan and combine with 1 cup Tabañoero. Use an electric blender to mix these while slowly adding in 3 tsp corn starch. (If the turkey drippings have cooled and solidified you will have to reheat before making the gravy). Mix well and allow cooling for 3 minutes, so the mixture can thicken.

Pour over your Tabañoero Turkey and let the festivities begin!

